

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/12/2015 **Business ID:** 115511FE
Business: OVERLAND PARK GOLF CLUB

12501 QUIVIRA RD
 OVERLAND PARK, KS 66213

Inspection: 16000135
Store ID:
Phone: 9138973809
Inspector: KDA16
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/12/15	08:32 AM	11:45 AM	3:13	0:10	3:23	0	
Total:			3:13	0:10	3:23	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

.. p

Employee Health

2. Management awareness; policy present.

Y N O A C R

p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
<i>Fail Notes</i>	5-205.11(B)	Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Observed employee dump a cup of coffee in the handwashing sink. COS Educated employee.]						
	6-301.11	Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Handwashing sink in the warewashing area did not have soap. COS PIC provided soap in the soap dispenser.]						
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		p
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.	
<i>Fail Notes</i>	3-302.11(A)(1)(a)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the WIC, raw shell eggs were stored on a wire shelf over RET lettuce, apples, celery, and hot sausage links. COS PIC removed eggs to the bottom shelf.]						
	14. Food-contact surfaces: cleaned and sanitized.		p
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.		p
	17. Proper reheating procedures for hot holding.		p
	18. Proper cooling time and temperatures.		p
	19. Proper hot holding temperatures.		..	p	p	..
<i>Fail Notes</i>	3-501.16(A)(1)	P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [On the rolling grill, sausage links had a measured temperature of 128F. COS PIC turn up the temperature dial up higher. At the end of inspection, sausage had a measured temperature of 201F.]						
	20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[Diced tomatoes that were on top of ice packs in the condiments area had a measured temperature of 54F. COS Educated PIC and employee, put tomatoes in a freezer for rapid cooling. Recommended doing an ice bath for the diced tomatoes. At the end of inspection, tomatoes had a measured temperature of 40F.]

21. Proper date marking and disposition.

.. p p ..

Fail Notes 3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.
[Chili, cut lettuce, sliced turkey, sliced ham stored in the MT did not have a prepared or discard date. Employee said they were prepared 3/10/15. COS Employee put 3/10/15 on the food items and discarded lettuce.

Sliced tomatoes, precooked chicken breast, and chopped chicken stored in the MT did not have a prepared or discard date. Employee said they were prepared 3/11/15. COS Employee put 3/11/15 on food items and discarded tomatoes.

Chili and pulled pork stored in the WIC did not have a prepared or discard date. PIC said it was prepared 3/11/15. COS PIC put 3/11/15 on containers.

]

22. Time as a public health control: procedures and record.

.. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p

Fail Notes 3-603.11(A) Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.
[There is not sign or statement of a consumer advisory. The menu does not contain a disclosure or reminder for hamburgers and eggs.]

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	p
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
54. Adequate ventilation and lighting; designated areas used.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #02</i>	<i>Consumer Advisory</i>
	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

Footnote 2

Notes:

Cold Holding

MT 1

Ambient 39.8F

RIC

Sour cream 36F

MT (grill)

Chili 37F

Sliced tomatoes 38F

Chicken breast 36F

Cut lettuce 41F

Sliced turkey 36F

Sliced ham 39F

Chopped chicken 36F

MT (grill) RIC

Sliced ham 41F

Hot dogs 40F

Chili 40F

Italian sausage 41F

WIC

Raw eggs 32F

Sausage 36.3F

Butter 35.9F

Chili 33F

Pulled Pork 34F

Footnote 3

Notes:

3 vat sink not set up. Dishwasher Chlorine sanitizer 100ppm

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cut Lettuce Qty 5 Units Leafs Value \$ 1.25

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Sliced tomatoes Qty 1 Units tomato Value \$.50

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/23/15

Inspection Report Number 16000135

Inspection Report Date 03/12/15

Establishment Name OVERLAND PARK GOLF CLUB

Physical Address 12501 QUIVIRA RD City OVERLAND PARK
 Zip 66213

Additional Notes
and Instructions

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